



OTTAVA RIMA 2019 ^{100% BIO}

MAREMMA TOSCANA ROSSO DOC - ORGANIC

60%
sangiovese

40%
alicante

12 months
in steel
tanks

6 months
in bottle



NAME: OTTAVA RIMA 2019 - ORGANIC

APPELLATION: Maremma Toscana Rosso DOC

GRAPES: 60% Sangiovese - 40% Alicante

VINEYARD: Cerretina

PLANTING YEAR: April 2007

CHARACTERISTICS OF THE SOIL: arid areas rich in clay and mineral salts with wide parts with a deep profile rich of silt

EXPOSITION: south-west

ALTITUDE: 320 m asl

PLANTING DENSITY: 5.500 vines/ha

PRUNING SYSTEM: spurred cordon (Royat cordon)

YIELD PER HECTARE: 8 tonnes

HARVEST: manual in boxes, at the end of September

VINIFICATION: the grapes are manually selected on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at a constant temperature of 26°C. The maceration is about 12 days long, with pumpovers exposed to the air till the end of the fermentation.

DURATION OF THE ALCOHOLIC FERMENTATION: 10-12 days

MALOLACTIC FERMENTATION: spontaneously in stainless steel tanks

MATURATION: 12 months in stainless steel tanks on its lees

AGING: 6 months in bottle

ANALYTICAL BOTTLING DATA:

ALCOHOL: 13,85 % Vol

RESIDUAL SUGAR: 0,85g/l

TOTAL ACIDITY: 5,09 g/l

PH: 3,41

VOLATILE ACIDITY: 0,39 g/l

TOTAL DRY EXTRACT: 29,9 g/l



THE SEASON

Winter was not particularly cold. The minimal daily temperature went only few times below zero. Winter started to get cold only close to springtime that is why budding was later than normal. The beginning of spring was cold like the end of winter so the shoots grew gradually. This gradual growth of the shoots helped us with the disease management in the vineyard. The months of May and June had good rainfall levels that helped to go through the central part of summer. For this reason, grape maturation and productivity levels were good. We finished harvest on purpose the 23rd of October, the day before the start of the seasonal rainfalls that characterize the change of season.

TASTING NOTES

Fresh and lively rubycolour, with an intense and fresh aroma of flowers and fresh and pulpy fruits, among which are recognisable the viola, the cherry and the clackberry.

It is a structured and well balanced wine, with a slender body, distinguishable for a peculiar pleasant taste, supported by a likely softness, and well balanced by fresh sensations and an not intrusive tannin.

FOOD PAIRINGS

This wine is slender, elegant and easy to drink, it's an ideal daily mate and it can be easily taken with traditional appetizers of fresh cold cuts and medium-aged cheese, with first dishes of good structure, meat and poultry ragu, slow cooking sauces also with a vegetable base and with tasty soups.

It's a must with the "Ribollita", it enhances the grilled and the white meat, ideal with grilled ribbed and with lamb chops.

To be served at a temperature of 16°C, in a large chalices.

THE LEGEND

In the traditional world, peasant and pastoral, improvised poetry sung in eighth rhyme has often been a popular item that accompanied the festive moments representing the thought, traditions, and popular wisdom. Even today, in our countryside is used, on the night of April 30th, that groups of singers, called Maggerini, go wandering from farm to farm to "Sing for May", that means to bring songs in eighth to wish a good season for farming activities. The symbol of the rebirth of nature and good wishes is a branch of laurel, that Maggerini leave to the farm at their departure. In return, of course, every inhabitant of farm offers what he has : eggs, cheese, vegetables, or, as in our case, wine, so to restore the spirit and energy of the singers, and so that they can organize, exactly one week later, a banquet to which all can participate.

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